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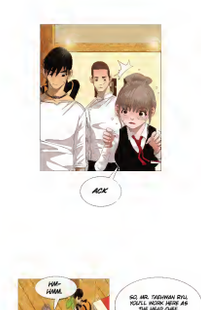
TRANSLATED BY: HAYONE CHUNG
EDITED BY: YEJI LEE

LONG TIME NO SEE.
EUNBI.


IT'S ALL IN THE PAST!!
THINK ABOUT THE RESTAURANT!!! LOOK AT THE REALITY!! EUNBI PARK!!

AGK

HM-HMM.
SO, MR. TSUYAMA STILL WON'LL WORK HERE AS THE HEAD CHEF, STARTING TODAY?
.....

I SAID IT, SO I'LL DO IT.
BUT THERE ARE CONDITIONS.

... WHAT ARE THEY?

I WILL HAVE FULL AUTHORITY IN THE KITCHEN, AND MY PAY WILL BE 30% OF THE PROFIT, NOT A MONTHLY SALARY.
ALSO, MY CONTRACT WILL END HERE IN EXACTLY 6 MONTHS.

ONE YEAR.

OUR CONTRACT WILL BE 1 YEAR.

WHAT IF I REFUSE?
FOR EMPLOYMENT STABILITY, ALL EMPLOYEES CONTRACTS ARE IN YEARLY INCREMENTS.

WHAT IF I GET INVOLVED IN AN UNACCEPTABLE INCIDENT DURING THAT PERIOD?
AS OWNER, I WILL TAKE FULL RESPONSIBILITY. IF SOMETHING DOES HAPPEN, WE'LL FIGURE IT OUT THEN.

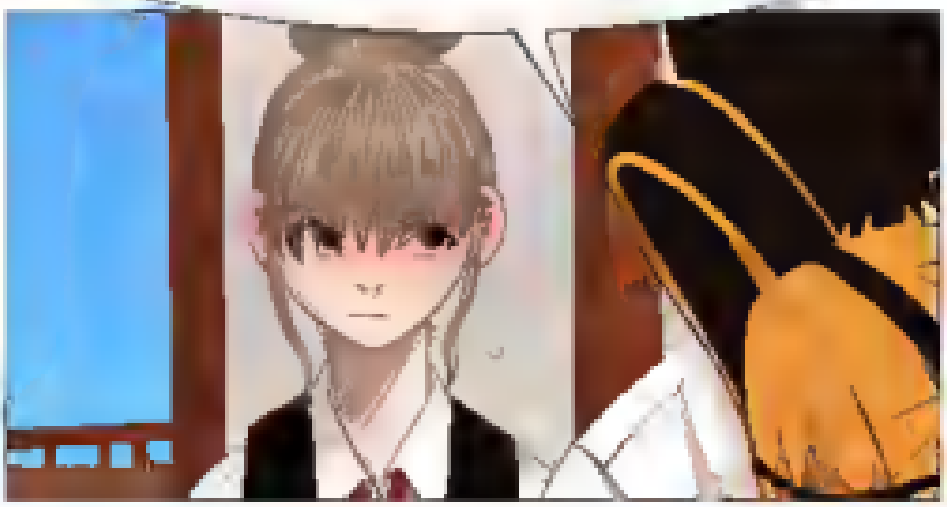
ALSO...
I DON'T THINK I'M TOO BAD AT SEEING INTO PEOPLE

You sure?
Shush!!!

FINE.

1 YEAR CONTRACT, FULL AUTHORITY IN THE KITCHEN, AND MY PAY IS 30% OF THE PROFIT.

ONE LAST THING.



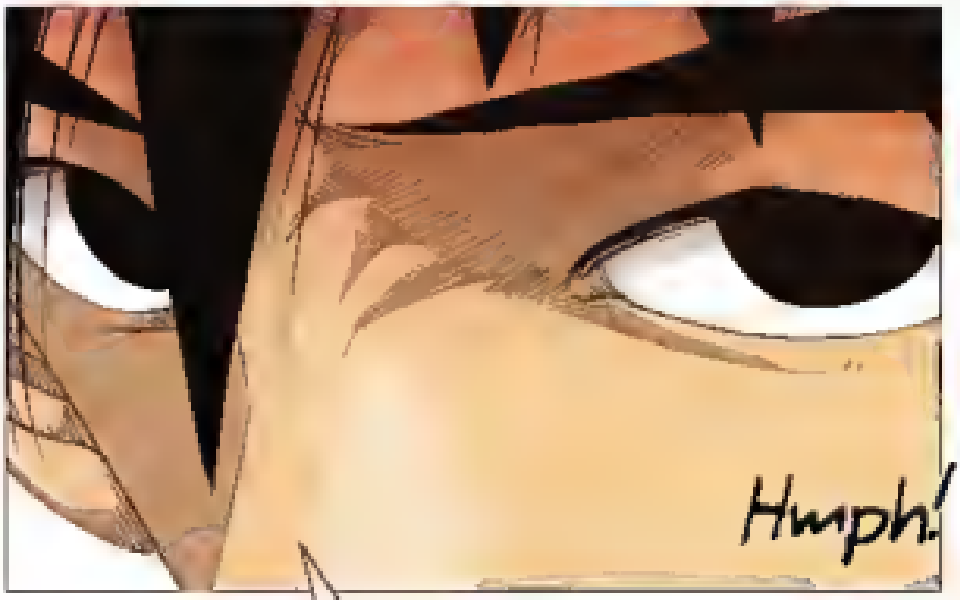
NEVER TOUCH ME.

ESPECIALLY IN THE KITCHEN.

.....
I won't
Idiot...

...GOT IT.

ALRIGHT THEN, HERE ARE MY CONDITIONS.



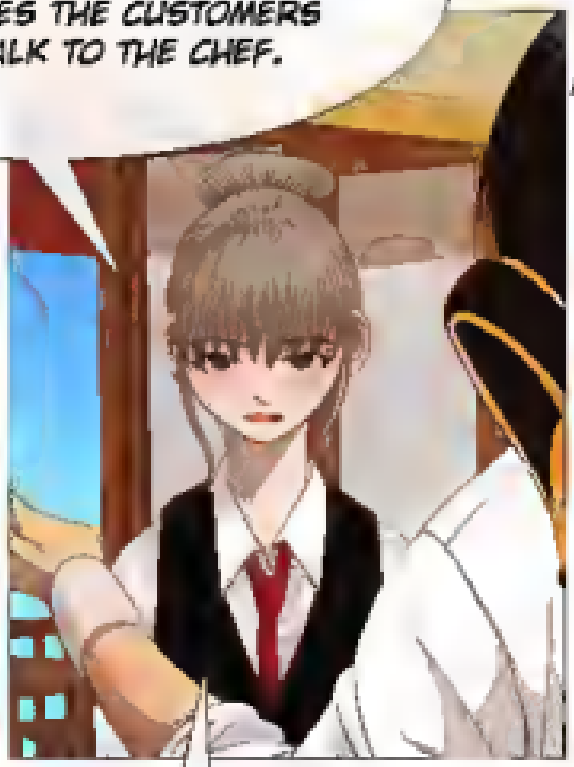
YOUR CONDITIONS?

JUST LIKE THERE ARE RULES IN THE KITCHEN, THERE ARE RULES IN THE HALL.

WHEN YOU'RE OUT HERE, I HAVE FULL AUTHORITY.

OF COURSE.

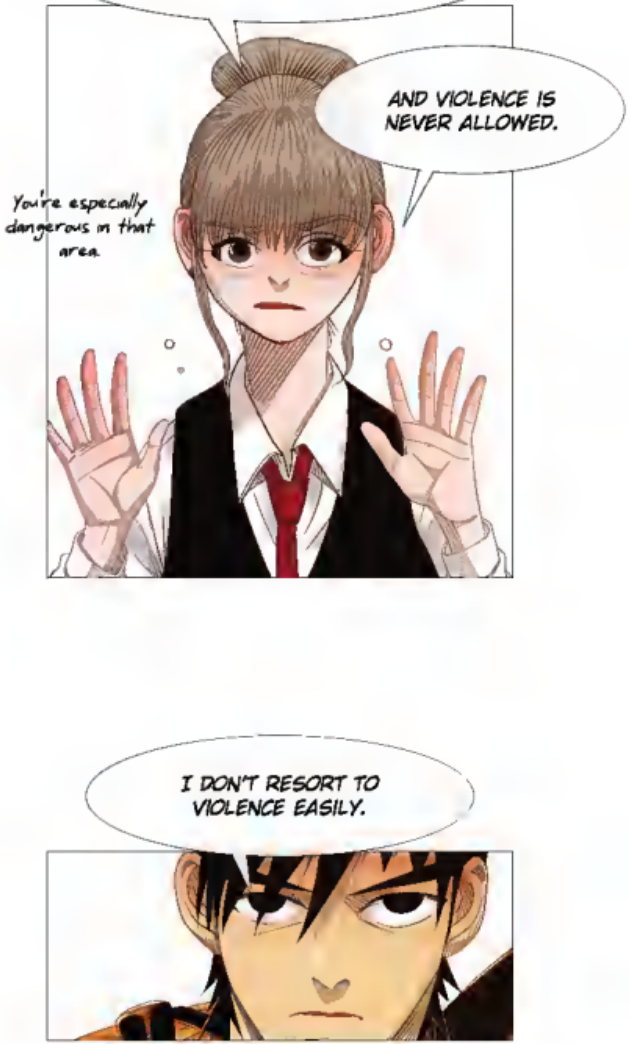
MOST OF THE TIME, I TRY TO TAKE CARE OF THE COMPLAINTS. BUT SOMETIMES THE CUSTOMERS WANT TO TALK TO THE CHEF.



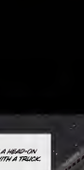
YOU NEED TO RESPOND IMMEDIATELY WHEN THAT HAPPENS.

...ANYTHING ELSE?

LASTLY, NEVER!!! BE RUDE TO THE CUSTOMERS.


AND VIOLENCE IS NEVER ALLOWED.
You're especially dangerous in that area.
I DON'T RESORT TO VIOLENCE EASILY.

YOUR DAD....



HE WAS IN A HEAD-ON COLLISION WITH A TRUCK.

HE SUSTAINED A FULL-BODY OPEN FRACTURE AND MULTIPLE INTERNAL INJURIES. I WOULD RECOMMEND THAT YOU PREPARE FOR THE WORST...

EHK, EHGH...

I'M O-KAY...

WHAT ARE YOU SORRY ABOUT?... YOU DIDN'T DO ANYTHING WRONG...

SOFT.

SOFT.

JO...

HOW CAN I LEAVE MY LITTLE EUNBI ALONE IN THIS WORLD...

HEY, JONGHUN...

DON'T WORRY... I'LL BE HERE FOR HER...

HE'S RIGHT. I'M ALREADY 18. DON'T WORRY ABOUT ME....

I'LL EVEN TAKE CARE OF THE RESTAURANT...

AH.... RIGHT.

EUNBI, DARLING... YOU'RE ALL GROWN UP...

THANK GOD....

BUT HOW DOES HE KNOW THE BOSS...

HE'S TOO STRONG AN OPPONENT...

HE HAD NEVER ACCEPTED LOVE LETTERS IN THE LAST 6 YEARS THROUGHOUT MIDDLE AND HIGH SCHOOL...

WHY WOULD HE SEND ME THIS...

DOES HE REALLY LIKE ME?

WHAT I HATE THE MOST IS...

THAT HE DOESN'T REMEMBER ME.

WE'LL SEE!!

THAT GUY, HE'S CHEF NOH, FROM THE TV SHOW "YES, NOH CHEF!"

HE WAS HEAD CHEF FOR 5 YEARS AT ONE OF THE TOP RESTAURANTS IN PARIS, THE "JARDIN DE L'ARGUEMER, WHICH HAS MAINTAINED ITS 3-STAR MICHELIN RATING FOR OVER 20 YEARS!

AT A RESTAURANT WHICH VALUES TRADITION OVER ANYTHING ELSE, THE FACT THAT THEY EMPLOYED A FOREIGNER AS HEAD CHEF,

SPEAKS VOLUMES ABOUT HIS EXTRAORDINARY SKILLS!!

WITH FLAWLESS PRECISION IN RECIPES AND COOKING,

AND MAXIMUM EFFICIENCY ACHIEVED THROUGH THE MINIMIZATION OF UNNECESSARY MOVEMENTS IN HIS KITCHEN,

HIS LEADERSHIP ENSURES CONSISTENT QUALITY.

IT'S WELL KNOWN THAT THOSE WHO HAVE WORKED WITH HIM WISH NOT TO WORK ELSEWHERE!!!

BUT WAIT, HIS NAME IS TEUM SAE? TEUM SAE NOH?

I'M SURE WE HAVE ISSUES WITH HIS NAME...
He even tries to make his surname sound Asian!
WELL, HIS IMAGE AND HIS NAME ARE QUITE SIMILAR.

IT'LL BE FUN TO TRAIN THIS GUY.
HEY?! PISH FACE!! LET GO OF ME!!!!
OMG...
.....

WELL THEN, LET'S PREP FOR DINNER SERVICE.

LET'S DO IT.

Honk
Honk
VRRRRRRRR

VRRRRRRRRRRRR

DADDY... DON'T WORRY ABOUT ME OR THE RESTAURANT.

RYUJI'S DAD HE'LL TAKE CARE OF THE RESTAURANT.

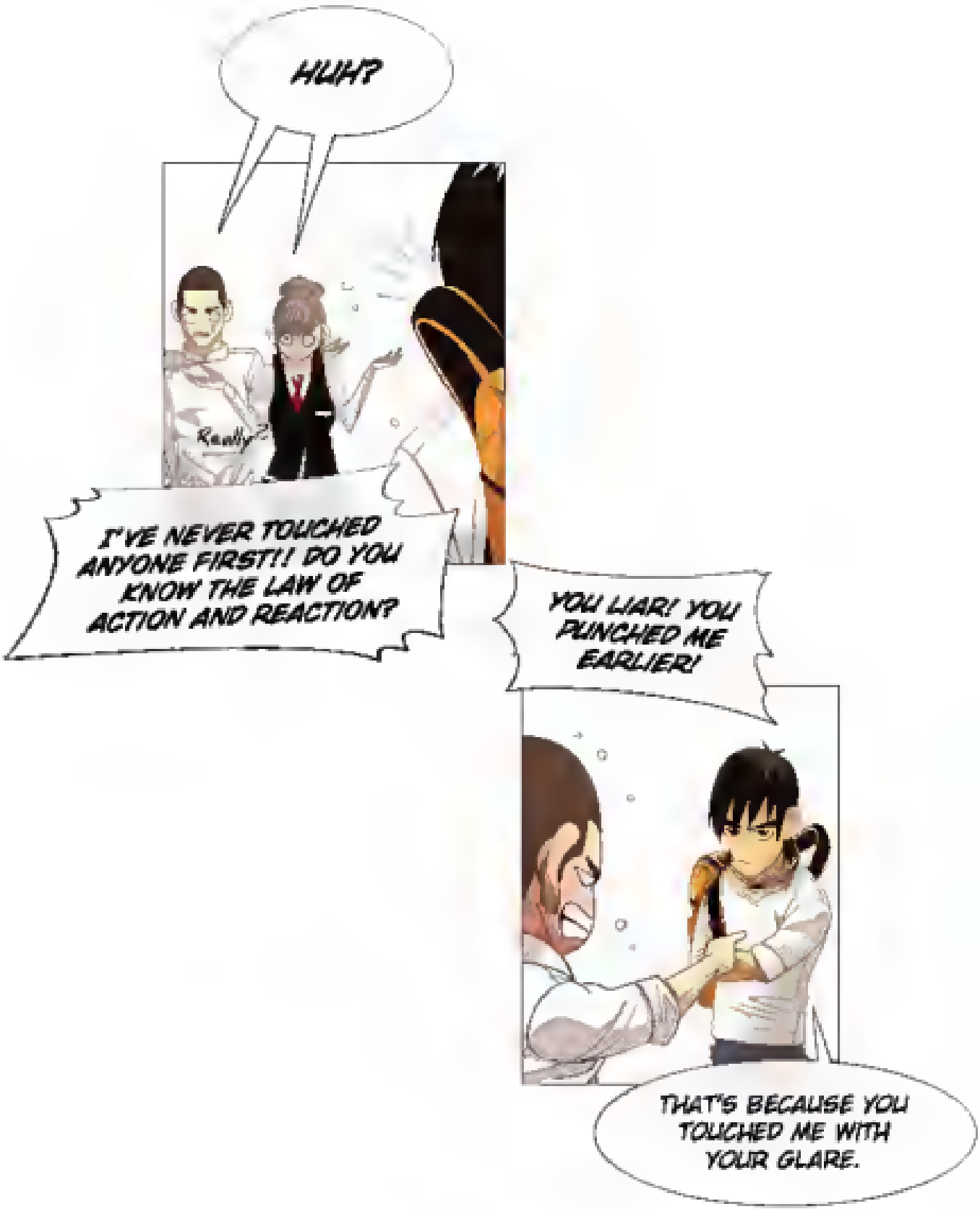
I'LL TRY AS MUCH AS POSSIBLE... TO KILL YOUR EXCESS.

PLEASE...

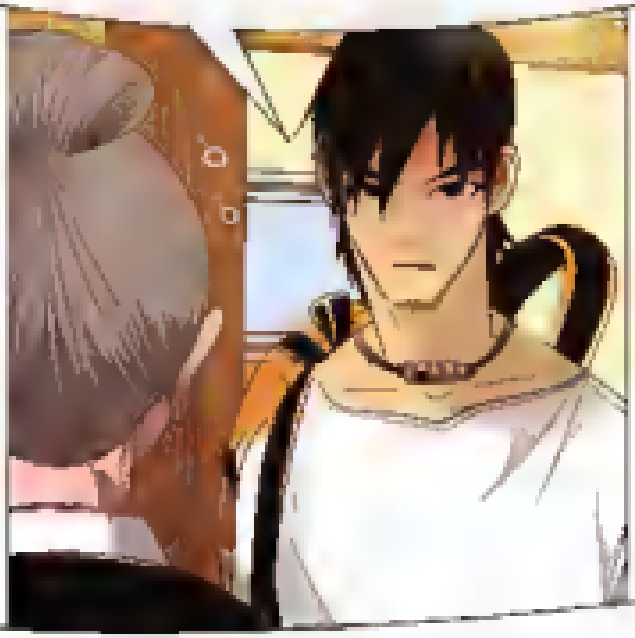
WHEN YOU MEET MOM, PLEASE TELL HER I'M ALL GROWN UP. TELL HER NOT TO WORRY TOO MUCH ABOUT ME...

TELLIA SAID... WENT TO STUDY COOKING ABROAD. HE'S IN FRANCE NOW...

HE WENT TO SEE YOU THE DAY BEFORE, I GUESS YOU DIDN'T SEE HIM?

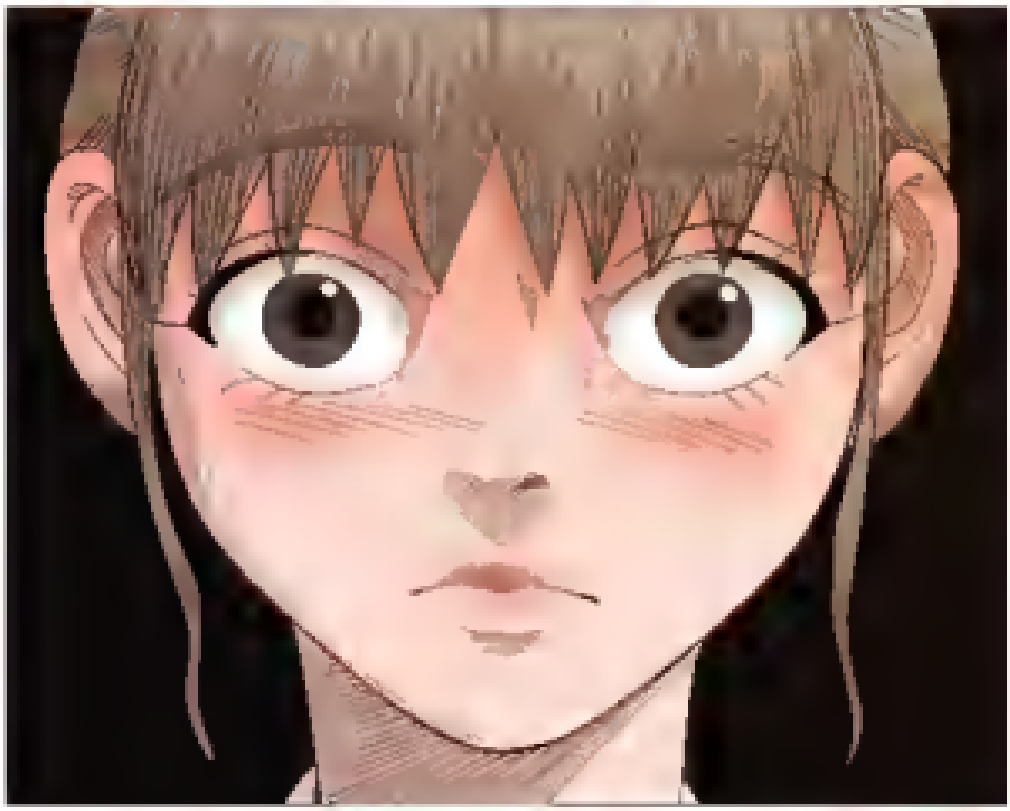

HUH?
Really?
I'VE NEVER TOUCHED ANYONE FIRST!! DO YOU KNOW THE LAW OF ACTION AND REACTION?
YOU LIAR! YOU PUNCHED ME EARLIER!
THAT'S BECAUSE YOU TOUCHED ME WITH YOUR GLARE.

IF A CUSTOMER COMES INTO THE KITCHEN AND TOUCHES ME, I CAN'T GUARANTEE ANYTHING.

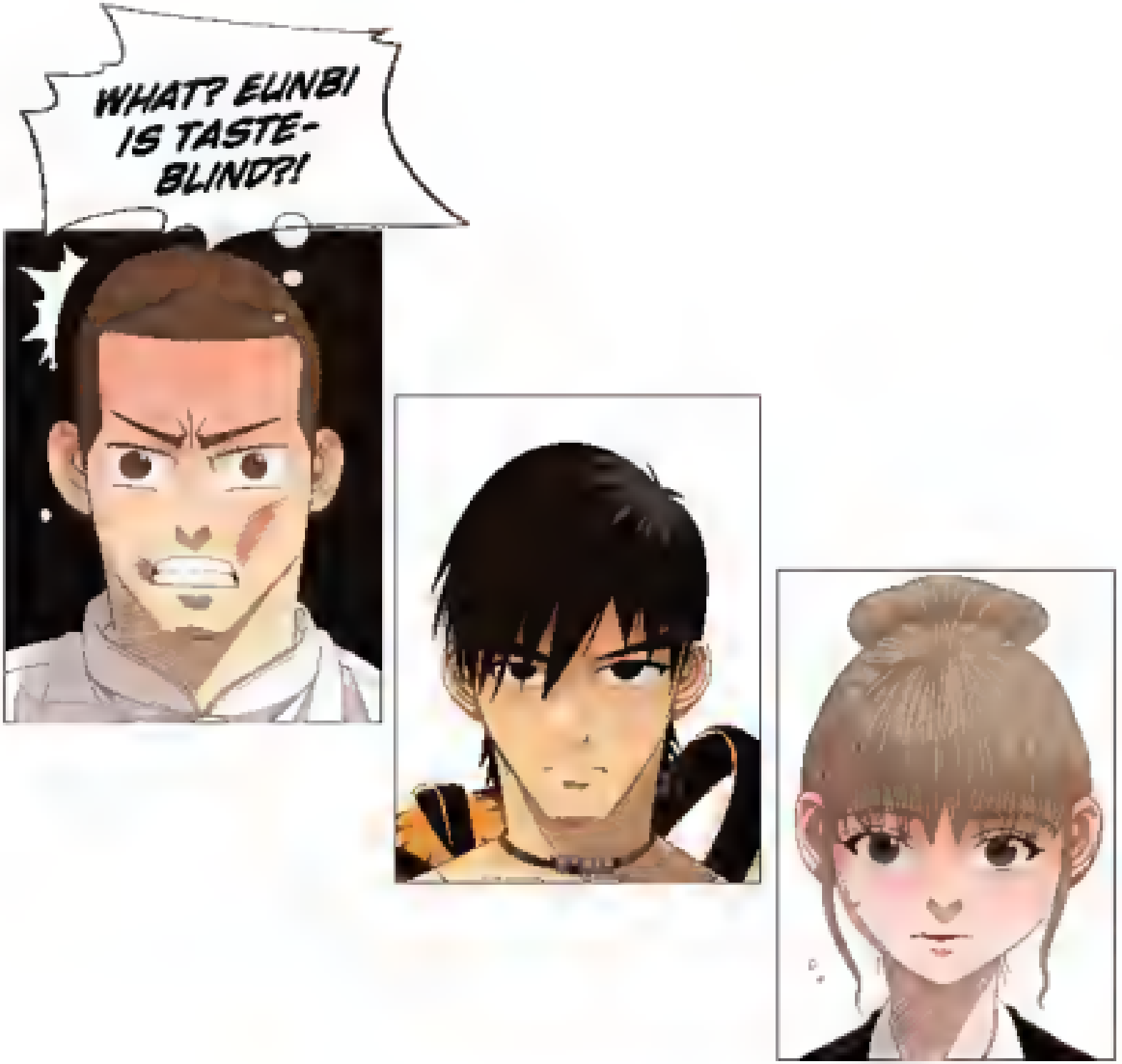


WHAT, HOW DOES IT MAKE SENSE THAT AN ADULT CAN'T CONTROL HIS TEMPER?!!

EVERYONE HAS THEIR OWN STORY.



JUST LIKE YOU'RE TASTE-BLIND.

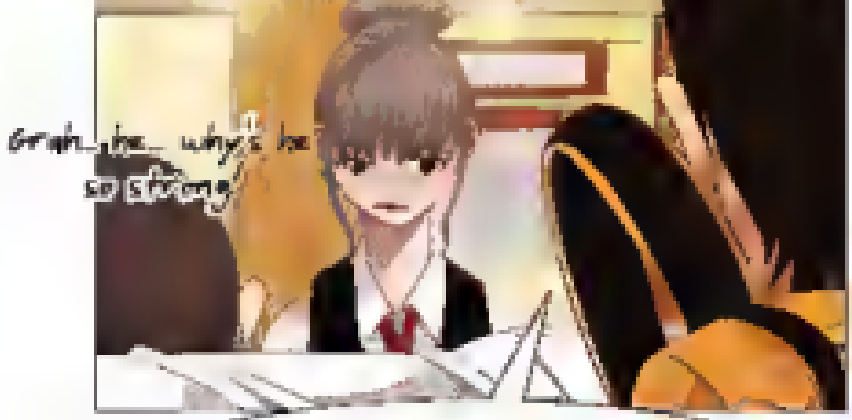

WHAT? EUNBI IS TASTE-BLIND?!

SO WE START FROM TONIGHT'S DINNER.
OF COURSE WE HAVE TO CLOSE FOR TONIGHT. WE NEED TO PUT UP HIRING ADS FOR NEW STAFF, AND YOU NEED TO ANALYZE YOUR NEW KITCHEN.
BUT I ALREADY HAVE MY SOUS-CHEF.
Grab

!!

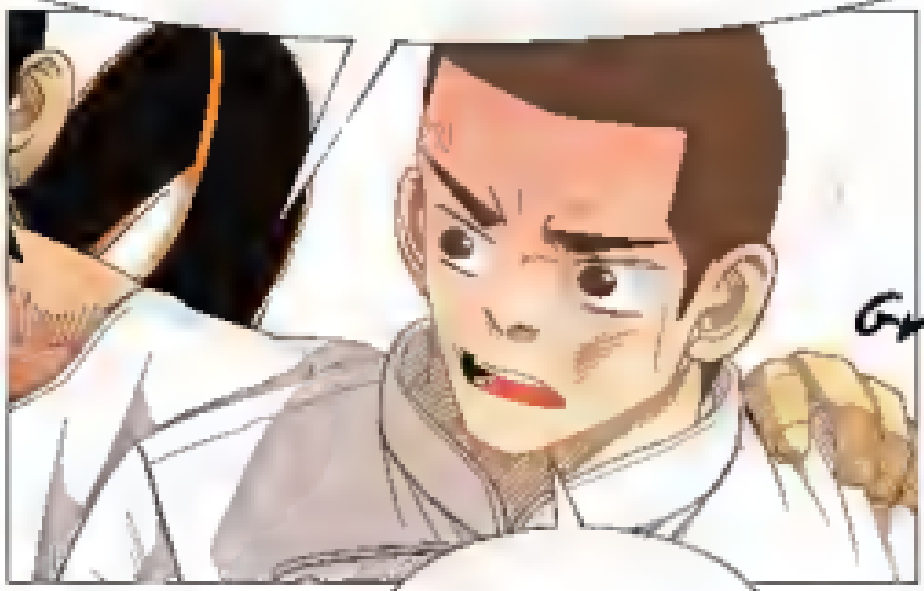
HERE, THE GENIUS DOOGI HOWSER.

BUT, BUT IT'S ONLY BEEN A YEAR SINCE DOOGI STARTED COOKING...



I KNOW. I NOTICED EARLIER.

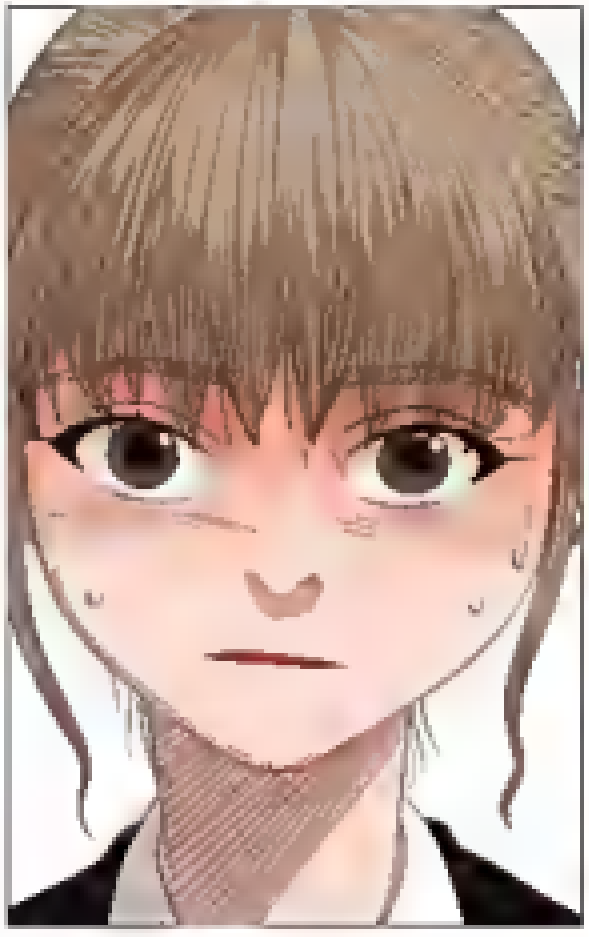
SKILLS ARE DEFINITELY IMPORTANT, BUT I THINK HIS MINDSET IS MORE IMPORTANT.

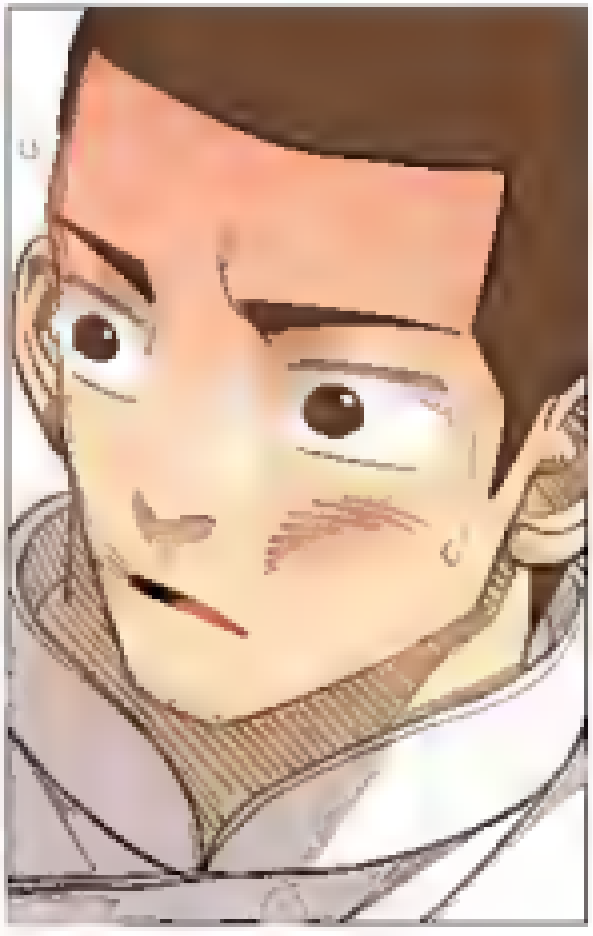


.....!!

THIS KID, HIS SKILLS MAY BE SHIT, BUT FOR A GUY THAT'S ONLY WORKED HERE A MONTH, HE KNOWS EVERY NOOK AND CRANNY IN THAT KITCHEN.

I THINK THAT'S ENOUGH FOR NOW.





RICHARD, LONDON, 11 MONTHS AGO.

YOU JUST IMITATED A PAN-FRY.

YOU CAN'T CALL THIS A STEAK.

IT'S NICE THAT YOU TRIED A NEW TECHNIQUE, BUT...

BUT I HOPE YOU UNDERSTAND WHY PEOPLE STILL RESPECT TRADITIONAL METHODS.

I HAD SOME EXPECTATIONS, BUT...

BUT I GUESS THERE'S STILL A BIT OF A DIFFERENCE BETWEEN PARIS AND LONDON, EVEN FOR 3 MICHELIN STAR RATED RESTAURANTS...

WHAT...THE HELL?!

THAT BASTARD'S IN KOREA!!!